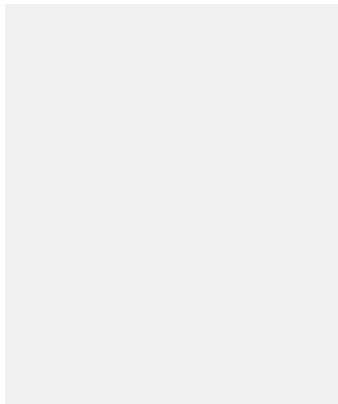


# Chewy Granola Clusters



## Ingredients:

- 95 Parts ASOYIA **ULTRA**
- LOW LIN SOYBEAN OIL
- 15 Parts vApple sauce / puree
- 85 Parts Sugar
- 45 Parts Brown Sugar
- 50 Parts Eggs
- 8 Parts Vanilla Extract
- 100 Parts Flour
- 50 Parts Rolled Oats
- 5 Parts Baking Powder
- 1 Parts Salt
- 50 Parts Zante Currantes
- 50 Parts Cranberries
- 40 Parts Coconut
- 40 Parts Walnuts



*Print, trim, and fold on dotted line.*

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Fax: 319.339.4647 | © 2009 - Asoyia **Ultra** is a product of Asoyia. Asoyia® is a registered trademark  
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Batch weight = 634

1. Combine ASOYIA **ULTRA**, apple sauce / puree, sugar, and brown sugar and mix with paddle on high for 5 minutes.
2. Add eggs and vanilla extract and mix on low for one minute to blend.
3. Blend baking powder and salt into flour and add with oats. Mix on low speed for 30 to 60 seconds or until just blended. Don't over mix!
4. Add zante currantes, cranberries, coconut, and walnuts and mix on low speed 60 seconds or until just blended. Don't over mix!
5. Bake at 350°F for about 16 minutes
6. Portion with scoop into 1oz. raw dough portions onto sheets / silicone paper.

## Preparation Instructions:

# Chewy Granola Clusters